

THURSDAY | 10.10.24

# Lungarotti Wine Dinner

## FIRST COURSE

### **CROSTINI ALLA PESCA**

peaches, stracciatella cheese, blistered cherry tomatoes, vinaigrette,  
balsamic drizzle, served on a toasted baguette

*wine pairing: Lungarotti 'Torre di Giano' Bianco*

## SECOND COURSE

### **INSALATA DI MARE**

marinated seafood and vegetables in a lemon & evoo vinaigrette

*wine pairing: Lungarotti 'Il Pometo' Grachetto*

## THIRD COURSE

### **TORTELLONI DI RICOTTA**

handmade ricotta-filled tortelloni, butter, sage, parmigiano

*wine pairing: Lungarotti Rubesco Rosso*

## FOURTH COURSE

### **BISTECCHINA**

u.s.d.a. prime spinalis steak (ribeye cap), served with  
a pomegranate glaze over a couscous cake

*wine pairing: Lungarotti Montefalco Sagrantino*

## FIFTH COURSE

### **TORTA ALLA FRUTTA**

italian fruit tart

*wine pairing: Lungarotti Brut Rosé*

**STEFANI**  
-PRIME-  
*Italian*